

# Alexys Hahn

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## PROFESSIONAL SUMMARY

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Chef with a track record building high-impact solutions and improving reliability.

## EXPERIENCE

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### Line Cook — Emard - Hermann (2014-05-04 - 2015-02-05)

- Maintained food cost under 24% with vendor negotiations and waste controls.
- Catered private events for up to 105 guests with 95%+ client satisfaction.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.

### Private Chef — Brakus Inc (2017-08-25 - Present)

- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.

### Sous Chef — Mertz, Nitzsche and Blanda (2022-10-12 - 2025-05-29)

- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 36% through optimized dish pricing.
- Catered private events for up to 180 guests with 95%+ client satisfaction.
- Maintained food cost under 28% with vendor negotiations and waste controls.

### Sous Chef — O'Reilly Group (2019-01-02 - 2019-01-05)

- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.
- Managed kitchen of 5 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 29% with vendor negotiations and waste controls.

### Sous Chef — Wisoky, Moen and Rempel (2020-09-03 - Present)

- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.
- Catered private events for up to 270 guests with 95%+ client satisfaction.

## CORE SKILLS

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### Cuisine Styles

French • Pastry

### Kitchen Skills

Plating • Menu Design

### Operations

HACCP • Event Planning • Catering • Supplier Negotiation

### Soft Skills

Training • Time Management • Quality Control

## ACADEMIC BACKGROUND

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Diploma in Culinary Arts, Murazik, Spencer and Hoppe Institute (2020)

## PROJECTS

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**ubi** - Sustainable local concept

**chirographum** - Automated optimal project <https://burdensome-understanding.org/>

## CERTIFICATIONS

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- HACCP Level 3
- Food Safety Manager